



ANTIPASTI

hand dipped ricotta bruschetta • truffle honey	9
cannellini bean-roasted pepper bruschetta	8
arancini • meat sauce • mozzarella	8
steamed mussels • saffron • garlic • tomatoes	13
talleggio • black truffle • flatbread	13
fried <i>rhode island</i> calamari • lemon	14
<i>benton's</i> bacon wrapped dates • aged balsamic	8
*beef carpaccio • truffle • arugula • radish	12
antipasto <i>alleia</i> • 2 guest minimum	10pp
meat: prosciutto, chorizo, soppressata, finocchiona	
cheese: robiola, grana padano, ubriaco, fontina	
fig flatbread, grilled <i>niedlovs</i> , arugula, olives	

INSALATE

local lettuces • fennel • radish • lemon vinaigrette • gorgonzola	9
*caesar salad • white truffle oil • grana padano	10
grilled romaine • <i>alleia</i> guanciale • bra duro	11
soybean salad • pine nut pesto • red wine vinaigrette	10
prosciutto di parma • caramelized apple • ricotta	12

PRIMI

pasta made in house daily

penne • bolognese	16	gnocchi • blue crab • tomato	19
pappardelle • braised veal	19	ravioli • pumpkin • brown butter • walnut	20
spaghetti all' amatriciana	17	angel hair • gulf shrimp • soffritto • tomato	22
conchiglie • gulf shrimp • soffritto cremoso • calabrian chile	21	creste rigata • braised lamb • mushrooms	21

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	26
wood-fired pork shoulder • balsamic • apple relish	23
new york strip • balsamic onions • porcini	34
short rib • mashed potatoes • cherry relish	27
grouper • lentils • tomato	30
duck breast • sweet potato • orange	28
venison • fregula sarda • blackberry	32

CONTORNI

to share

pumpkin • butternut squash risotto	7
wood-fired mushrooms	7
broccolini fritti • golden raisins	5
roasted cauliflower	6
<i>riverview farms'</i> polenta	5
kale • garlic	5

PIZZE

cooked at 750° f in our handmade masonry oven • individual size

margherita • basil • mozzarella	12	prosciutto di parma • smoked mozz • arugula	14
pepperoni • tomato sauce • mozzarella	13	gorgonzola • local figs • prosciutto	14
salami • sausage • roasted peppers • mozzarella	14	<i>benton's</i> bacon • ricotta • rosemary	14
pork diablo • tomato sauce • smoked mozz	13	mushroom • preserved truffle • mozzarella	13
short rib • kale • red onion • mozzarella	14	artichokes • olives • sausage • smoked mozz	14

inverno 2019

Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez
alleiarestaurant.com 423.305.6990

*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness



COCKTAIL di INVERNO

- french quarter • kina l' aero d' or • gin • sage syrup • lemon • club soda 10
- gala • apple-infused cathead honeysuckle vodka • cocchi americano • agave • lemon • peychaud' s 11
- westbourne martini • martin miller' s 'westbourne' gin • cocchi americano • bitters • castelvetro olive 12
- sorrento • el jimador blanco • amaro ciociaro • blood orange • maple • honey-rosemary salt 11
- hemingway snow #2 • el dorado 8yr & 12yr rums • punt e mes • fennel-cinnamon syrup • grapefruit 12
- zio' s negroni • uncle val' s botanical gin • nardini amaro • luxardo bitter orange 12
- blood & thistle • isle of skye 8yr scotch • cynar • blood orange 10

BARILE di CASA

- old fashioned • alleia four roses single barrel bourbon • maple • lemon bitters 12
- manhattan • buffalo trace • cocchi torino • bitters (aged thirty+ days) 12
- negroni • junipero gin • cocchi torino • punt e mes • campari • luxardo bitter (aged thirty days) 12
- amaro • a blend of four italian amari and sweet vermouth (aged thirty days) 10

CLASSICO

- la rosa • st germain • sparkling rose • club soda 10
- aperol spritz • aperol • prosecco • club soda 10
- winter sangria • chianti • el dorado 8 yr • punt e mes • cardamaro • apple • blood orange • cinnamon 10
- tennessee mountain road • fig-infused chattanooga whiskey • averna • orange bitters 12
- pompelmo • grapefruit-infused cocchi torino • cynar • fluffy grapefruit 10

FRIZZANTE/ROSA

- prosecco • lunetta • veneto • nv 9
- sparkling rose • juve y camps • spain • nv 12
- sparkling lambrusco • cleto chiarli • emilia-romagna • 2016 10
- sparkling rose • cocchi brachetto d' acqui • piedmont • nv 12

BIANCO

- pinot grigio • mezzacorona • trentino • 2017 8
- sauvignon blanc • savee sea • new zealand • 2017 9
- chardonnay • casot dan vian • piedmont • 2015 12
- chardonnay • acacia • sonoma coast • 2015 12
- riesling • seeker • germany • 2016 9

ROSSO

- pinot noir • zemmer 'rolhut' • alto adige • 2015 11
- malbec • testamento • mendoza • 2015 10
- sangiovese • rocca della macie chianti classico riserva • tuscan • 2013 12
- montepulciano • italo peitranonj • abruzzo • 2014 14
- merlot, sangiovese • mazzei 'badiola' • tuscan • 2015 9
- cabernet sauvignon • charles smith 'substance' • washington • 2016 10

VOLO

- barrell bourbon flight 20
infinite • batch 14 • batch 15
- whistle pig rye flight 35
farmstock • 10 year • 15 year
- amaro flight 16
montenegro • lucano • sfumato

BIRRA ALLA SPINA

- hutton & smith • igneous ipa • chattanooga 6
- blackberry farms • classic saison • tennessee 7

BIRRA

- boilermaker • eagle rare • miller high-life (pony) 7
- peroni • lager • italy 4
- stella artois • pilsner • belgium 5
- blue moon • belgian white • colorado 4
- lagunitas • ipa • california 4
- dogfish head • '90 minute' ipa • delaware 7
- victory • 'storm king' stout • pennsylvania 7
- gypsy cider • 'raindancer' (16 oz) • tennessee 7

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